HOT SERVICE COUNTER INSTALLATION

Special installation Techniques are needed for commercial hot service counters due to continuous and concentrated high temperatures.

The necessary features are:

1. The appliance must be supported on a frame independently and not on the work top.

2. Insulation and air gap (minimum 25 mm each) must be provided between the heat source and Velstone.

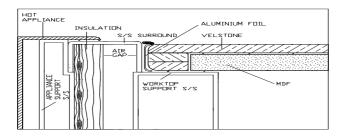
3. Only Router should be used to make cut outs. All corners and edges must be rounded. All the cut outs must be reinforced by adding extra Velstone thickness.

4. Heat reflecting Aluminium tape should be used.

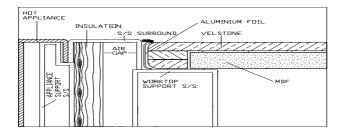
5. Any overhang over 50 mm should be supported by steel frame support. The cut outs should be fully supported as shown.

6. Intake fan and vent ducts to be provided in the cabinets housing heat generating appliance.

7. At least 3 mm gap must be maintained between the s/s surround and Velstone.



Hot appliance with flange



Hot appliance without flange